

RIESLING

● d'Arenberg The Stump Jump Riesling	\$13
● d'Arenberg The Dry Dam Riesling	\$17
● Greywacke Riesling	\$20
● Plantagenet Estate Riesling	\$21
● Leeuwin Estate Art Series Riesling	\$22
● Jasper Hill Georgia's Paddock Riesling	\$37

SAUVIGNON BLANC

● Chilensis Sauvignon Blanc Reserva	\$10
● Chilcas Sauvignon Blanc Reserva	\$12
● d'Arenberg The Stump Jump Sauvignon Blanc	\$13
● d'Arenberg The Broken Fishplate Sauv Blanc	\$17
● Greywacke Sauvignon Blanc	\$20
● Greywacke Wild Sauvignon	\$29

SEMILLON

● Brokenwood Hunter Valley Semillon	\$20
● Brokenwood Oakley Creek Vineyard Semillon	\$32
● Brokenwood ILR Reserve Semillon	\$48

SEMILLON/SAUVIGNON BLANC BLENDS

● Leeuwin Estate Siblings Sauvignon Blanc Semillon	\$20
● Brokenwood Cricket Pitch White Sauvignon Blanc Semillon	\$21
● Cullen Sauvignon Blanc Semillon	\$35

CHARDONNAY

● Chilensis Chardonnay Reserva	\$10
● Chilcas Chardonnay Reserva	\$12
● d'Arenberg The Stump Jump Lightly Wooded Chardonnay	\$13
● Wine By Joe Chardonnay	\$14
● d'Arenberg The Olive Grove Chardonnay	\$17
● Plantagenet Estate Chardonnay	\$21
● Greywacke Chardonnay	\$25
● d'Arenberg The Lucky Lizard Chardonnay	\$35
● Giant Steps Sexton Vineyard Chardonnay	\$40
● Giant Steps Arthur's Creek Vineyard Chardonnay	\$40
● Giant Steps Tarrarford Vineyard Chardonnay	\$40
● Leeuwin Estate Prelude Vineyards Chardonnay	\$36
● Leeuwin Estate Art Series Chardonnay	\$89
● Cullen 'Kevin John' Chardonnay	\$109

OTHER WHITES

● Oveja Negra Sauvignon Blanc-Carmenere Reserva	\$11
● Oveja Negra Chardonnay-Viognier Reserva	\$11
● d'Arenberg The Stump Jump White	\$11
● Jovino Pinot Gris	\$12
● Poggiotondo Bianco IGT	\$12
● Wine By Joe Pinot Blanc	\$14
● Wine By Joe Pinot Gris	\$14
● d'Arenberg The Hermit Crab Marsanne Viognier	\$17
● Poggiotondo Vermentino IGT	\$20
● d'Arenberg The Money Spider Roussanne	\$25
● d'Arenberg The Last Ditch Viognier	\$25
● Greywacke Pinot Gris	\$25
● Dobbbes Family Estate Grenache Blanc	\$27

PINOT NOIR

● Chilensis Pinot Noir Reserva	\$10
● Chilcas Pinot Noir Reserva	\$12
● Jovino Pinot Noir	\$18
● Wine By Joe Pinot Noir	\$18
● Chilcas Single Vineyard Pinot Noir	\$19
● Brokenwood Beechworth Pinot Noir	\$22
● Dobbbes Family Estate Grand Assemblage Pinot Noir	\$29
● d'Arenberg The Feral Fox Pinot Noir	\$35

● Greywacke Pinot Noir	\$39
● Giant Steps Applejack Vineyard Pinot Noir	\$40
● Giant Steps Pinot Noir	\$40
● Dobbbes Family Estate Skipper's Cuvée Pinot Noir	\$41
● Dobbbes Family Estate Patricia's Cuvée Pinot Noir	\$56
● Dobbbes Family Estate Quailhurst Vineyard Pinot Noir	\$66
● Dobbbes Family Estate Symonette Vineyard Pinot Noir	\$66
● Mount Mary Pinot Noir	\$125

RED RHONE VARIETALS & BLENDS

● d'Arenberg The Stump Jump Red GSM	\$13
● d'Arenberg d'Arry's Original Shiraz Grenache	\$20
● d'Arenberg The Custodian Grenache	\$20
● d'Arenberg The Sticks & Stones Tempranillo Grenache Souzao	\$29
● d'Arenberg The Cadenzia GSM	\$29
● d'Arenberg The Cenosilicaphobic Cat Sagrantino Cinsault	\$29
● d'Arenberg The Derelict Vineyards Grenache	\$29
● d'Arenberg The Twentyeight Road Mourvedre	\$35
● Chapoutier & Laughton Agly Brothers Cotes Du Roussillon (Carignan, Grenache, Syrah)	\$45
● d'Arenberg The Ironstone Pressings GSM	\$65
● d'Arenberg The Beautiful View Grenache	\$85
● d'Arenberg The Blewitt Springs Grenache	\$85
● d'Arenberg The McLaren Sand Hills Grenache	\$85

SANGIOVESE & BLENDS

● Poggiotondo Rosso IGT	\$11
● Poggiotondo Chianti Cerro Del Masso DOCG	\$15
● Poggiotondo Chianti Superiore DOCG	\$20
● Poggiotondo Chianti Riserva DOCG	\$75
● Poggiotondo Vigna Delle Conchiglie DOCG	\$75

BORDEAUX VARIETALS & BLENDS

● Chilensis Cabernet Sauvignon Reserva	\$10
● Chilensis Malbec Reserva	\$10
● Chilensis Merlot Reserva	\$10
● Chilcas Cabernet Sauvignon Reserva	\$12
● Chilcas Merlot Reserva	\$12
● d'Arenberg The Stump Jump Cabernet Sauvignon	\$13
● Oveja Negra Single Vineyard Cabernet Sauvignon	\$17
● Chilcas Single Vineyard Cabernet Franc	\$19
● Chilcas Single Vineyard Cabernet Sauvignon	\$19
● d'Arenberg The High Trellis Cabernet Sauvignon	\$20
● Brokenwood Cricket Pitch Red Cabernet, Merlot, Shiraz	\$21
● Chilensis Lazuli	\$24
● Balgownie Cabernet Sauvignon	\$25
● d'Arenberg The Galvo Garage Cabernet Blend	\$29
● Plantagenet Estate Cabernet Sauvignon	\$29
● Leeuwin Estate Prelude Vineyards Cabernet Merlot	\$29
● Chilcas Red One	\$35
● Giant Steps Harry's Monster (Bordeaux Blend)	\$35
● Leeuwin Estate Art Series Cabernet Sauvignon	\$45
● Cullen Mangan Malbec Petit Verdot Merlot	\$46
● d'Arenberg The Coppermine Road Cabernet Sauvignon	\$65
● d'Arenberg The McLaren Sand Hills Grenache	\$85

● Cullen Diana Madeline (Bordeaux Blend)	\$109
● Mount Mary Quintet (Bordeaux blend)	\$125

OTHER REDS

● Chilensis Carmenere Reserva	\$10
● Oveja Negra Cabernet Franc-Carmenere Reserva	\$11
● Oveja Negra Cabernet Sauvignon-Syrah Reserva	\$11
● Oveja Negra Carmenere-Merlot Reserva	\$11
● Chilcas Carmenere Reserva	\$12
● Oveja Negra Single Vineyard Carmenere	\$17
● Oveja Negra Single Vineyard Carignan	\$17
● Chilcas Single Vineyard Pais	\$19
● Oveja Negra The Lost Barrel	\$27
● Chilcas Las Almas	\$50

SHIRAZ/SYRAH

● Chilcas Syrah Reserva	\$12
● d'Arenberg The Stump Jump Shiraz	\$13
● Oveja Negra Single Vineyard Syrah	\$17
● d'Arenberg The Footbolt Shiraz	\$20
● d'Arenberg Love Grass Shiraz	\$20
● Leeuwin Estate Siblings Shiraz	\$20
● Balgownie Shiraz	\$25
● Brokenwood Area Blend Shiraz	\$27
● Dobbbes Family Estate Grand Assemblage Syrah	\$29
● Plantagenet Estate Shiraz	\$29
● d'Arenberg The Wild Pixie Shiraz/Roussanne	\$29
● d'Arenberg The Laughing Magpie Shiraz Viognier	\$29
● Leeuwin Estate Art Series Shiraz	\$35
● Brokenwood Hunter Valley Shiraz	\$36
● Jasper Hill Occam's Razor Shiraz	\$62
● d'Arenberg The Dead Arm Shiraz	\$65
● Chapoutier & Laughton Cluster M45 Shiraz	\$70
● Jasper Hill Georgia's Paddock Shiraz	\$75
● Poggiotondo Marmoreccia IGT	\$75
● d'Arenberg The Amaranthine Shiraz	\$85
● d'Arenberg The Bamboo Scrub Shiraz	\$85
● d'Arenberg The Blind Tiger Shiraz	\$85
● d'Arenberg The Garden of Extraordinary Delights Shiraz	\$85
● d'Arenberg The Other Side Shiraz	\$85
● d'Arenberg The Fruit Bat Shiraz	\$85
● d'Arenberg The Eight Iron Shiraz	\$85
● d'Arenberg The Little Venice Shiraz	\$85
● d'Arenberg JRO Afflatus Shiraz	\$85
● d'Arenberg The Shipsters Rapture Shiraz	\$85
● d'Arenberg The Vociferate Dispsomaniac Shiraz	\$85
● d'Arenberg The Swinging Malaysian Shiraz	\$85
● d'Arenberg Tyche's Mustard Shiraz	\$85
● Brokenwood Graveyard Shiraz	\$125
● Jasper Hill Emily's Paddock Shiraz	\$125

FORTIFIEDS

● d'Arenberg Nostalgia Tawny Port (NV)	\$37
● d'Arenberg Vintage Fortified Shiraz	\$40
● d'Arenberg Daddy Long Legs Tawny Port	\$280

STICKIES

● d'Arenberg The Noble Mud Pie Viognier Roussanne	\$20
● d'Arenberg The Noble Wrinkled Riesling	\$20
● d'Arenberg The Noble Prankster Chardonnay Semillion	\$20

SPARKLING

● d'Arenberg The Peppermint Paddock Chambourcin	\$28
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- BIODYNAMIC
- SUSTAINABLE
- IN CONVERSION TO BECOMING CERTIFIED ORGANIC



GREEN GROWERS

SUSTAINABLE

Our sustainable grape growers and vintners are committed to the continued stewardship of natural resources and are taking action to protect the long-term environmental quality of their regions. While not certified organic, they may practice organic farming, but have not gone through the formality of the certification process or are in transition to becoming certified. Specifically, these growers demonstrate a commitment to conserving soil, water and energy, improving watersheds, restoring habitats, reducing waste, stabilizing drainage and preventing pollution. The responsible land steward philosophy extends into the winery, as well, where environmentally-friendly considerations are aimed at reducing the carbon footprint of both wine production and transport to market.

ORGANIC

Organic viticulture and winemaking covers all aspects of the supply chain from production and packaging through to transportation of wine to the market. The core principle of organic viticulture is farming without genetically modified organisms or synthetic chemicals (e.g. fertilizers, pesticides and fungicides). Instead, producers adopt creative natural methods to enhance soils, vine health and grape quality. Wines that are imported into the United States and labeled as “organically grown” must be certified by both a nationally accredited organization from the country of origin as well as meet the organic standards set forth by the Organic Certification Trade Association (CCOF) in the United States. Extending the logic from vineyard to winery, many organic (and biodynamic) producers adopt minimal intervention techniques in the winery, aiming for a pure expression of fruit and terroir. The standards for organic wine do not prescribe many restrictions on winemaking inputs, aside from prohibiting the use of Polyvinylpolypyrrolidone (PVPP), a fining agent, and restricting the use of sulfur to a maximum total limit.

BIO-DYNAMIC

Bio-dynamic viticulture and winemaking has the same core principle as organics, but uses the following additional techniques to encourage sustainable growth in farming:

- The use of special, natural preparations to improve soil quality and help vines better assimilate nutrients, trace minerals and water for balanced growth.
- The creation of homeopathic preparations applied holistically in accordance with bio-rhythms linked to plant growth.
- The recycling of farm and wine residues back into the vineyards, such as composting.



BIODYNAMIC



CHAPOUTIER & LAUGHTON Latour de France, Cotes du Rousillon (FR) and Heathcote, Victoria (AU)

A chance meeting in the mid-1990s sealed a certain fate for two great modern winemaking families – the Laughtons of Heathcote, Victoria, and the Chapoutiers of the Rhone Valley, France. Ron Laughton and Michel Chapoutier, both passionate winemakers who believe in the ability of biodynamics to express pure terroir, found they shared a common vision: to create a pair of wines from far-reaching corners of the globe purely expressing their distinct origins, yet aligned through the philosophy of their creation. The Agly Brothers Cotes du Roussillon and Cambrien Shiraz represent the labors of the two families in this endeavor.

BIODYNAMIC PRACTICES: Above and beyond embracing biodynamic viticulture, both vineyards are dry-farmed and natural inter-row mulching has led to broad bio-diversity. In both wineries, Michel and Ron make their own organic compost for use in the vineyard. Above all, strict, non-interventionist winemaking takes place, meaning no acid or nutrient adjustments are made, indigenous yeast ferments run their natural course without cooling, malolactic fermentation occurs spontaneously and the wines are bottled unfiltered.



CULLEN Margaret River, Western Australia (AU)

A founding winery of Margaret River, Cullen was established in 1971 by pioneering winemakers Kevin and Diana Cullen. Since then, an unrelenting commitment to quality, integrity and sustainability has positioned Cullen as one of Australia's greatest estates. The mature vineyards produce elegant, age-worthy wines drawing worldwide critical acclaim, including what is regarded by many as the country's definitive Bordeaux blend.

BIODYNAMIC PRACTICES: Winemaker Vanya Cullen sees biodynamic farming and winemaking as the combination of working with the soil, the plants and the cosmos to craft wines that are encouraged to make themselves with little or no human intervention. The cornerstone of her philosophy is to work with nature rather than try to control it, in both the vineyard and winery. Composts containing biodynamic preparations are applied annually. Under-vine weeding, together with a remounding of the soil under the vines, disturbs the garden weevil's breeding cycle, keeping this pest population in check. Honey bees encourage pollination of the Dijon cloned Chardonnay. Grapes are hand-harvested and a minimal winemaking approach is taken: little wine movement, indigenous yeast ferments, no additions, only slight fining and filtration. Vanya believes the position of the moon helps determine the best days to harvest, giving grapes with the most intensity and preservation of fruit flavor.



JASPER HILL Heathcote, Victoria (AU)

Established in 1975 by Ron and Elva Laughton, Jasper Hill produces some of Australia's most individual and compelling Shirazes. Situated on ancient Cambrian soils in the Heathcote region of Central Victoria, the 60 acres of dry-farmed, biodynamic vineyards have been largely responsible for establishing the area as one of Australia's greatest red wine regions.

BIODYNAMIC PRACTICES: All wines are produced entirely on the estate using organic/ biodynamic principles. The Laughtons produce their own organic compost and, since the vineyards were planted in 1975, have never used synthetic chemicals. All vines are planted on their own roots, rather than grafted onto Phylloxera-resistant American non-vinifera root stock, to retain purity of style. The vineyards rely on natural rainfall only and during uncommon prolonged wet conditions fungal disease is combatted by spraying with dilute cow's milk. The grapes at harvest are flavor ripe, regardless of sugar ripeness. There is minimal intervention during fermentation and maturation, allowing the terroir of the each of the individual three paddocks to shine. All fermentations are carried out by indigenous yeasts and malolactic fermentations occur naturally. There is no racking, fining or filtration until right before bottling.

SUSTAINABLE



Balgownie Estate

BALGOWNIE ESTATE Bendigo, Victoria (AU)

Balgownie Estate is one of Australia's greatest small vineyard estates. Located near the historic gold mining town of Bendigo in central Victoria, the estate was established in 1968 on a superb site of alluvial soil. Now the most respected name in the region, the wines stand as benchmarks of a central Victorian style reliant on well-ripened fruit, distinctive local terroir and sympathetic use of oak.

SUSTAINABLE PRACTICES: Bendigo's continental climate tempers hot days with cool nights, while minimal rainfall leaves the land parched year-round. The brown, sandy loam soils are low in nutrients, forcing the vines to struggle for survival. Farming in this region is not for the faint hearted, yet Balgownie is committed to preserving the environment through the use of clean technologies, such as biofuel vehicles and best practice procedures for integrated pest management.

BROKENWOOD

AUSTRALIAN CRAFT AT ITS FINEST

BROKENWOOD Hunter Valley, New South Wales (AU)

A benchmark Australian winery founded in 1970 by Sydney trio Tony Albert, John Beeston and Australia's leading wine critic, James Halliday, Brokenwood evolved from a weekend venture for these self-professed hobby winemakers into one of Australia's most reputable wine labels. Thirty-five years later, Brokenwood is known for producing some of Australia's most long-lived Semillons, and one of the nation's most iconic single vineyard wines, the Graveyard Shiraz.

SUSTAINABLE PRACTICES: For more than 10 years, Brokenwood has been developing and implementing sustainable viticulture and winemaking practices. The winery is a signatory to the Australian Packaging Covenant, an initiative to reduce the environmental impact of packaging. The winery minimizes the amount of recyclable waste sent to landfill. In addition, Brokenwood harvests rain water across the entire winery site and all vineyards, relying solely on deficit drip irrigation (soil monitoring) with reclaimed winery waste water. The planting of cover crops and on-site composting is standard, as well as the use of solar power for vineyard pumps and heating water.



d'ARENBERG McLaren Vale, South Australia (AU)

One of the undisputed kings of Australian Shiraz and Rhone varietals, d'Arenberg has managed to turn individuality into an art form by doing a whole lot of little things differently. By maintaining a focus on traditional winemaking and nurturing their old-vine material, the Osborn clan has successfully established themselves as one of the country's leading producers of concentrated, characterful wines.

SUSTAINABLE PRACTICES: From the vineyard to the winery and packaging choices, d'Arenberg takes a serious approach to environmental sustainability, effectively incorporating it into the company culture. All of the d'Arenberg vineyards are un-fertilized, and either minimally irrigated (with water recycled on site) or completely dryfarmed. There is no cultivation of the soil and spraying is almost non-existent. These standard practices are also required for d'Arenberg's contract growers. Winemaker Chester Osborn has been experimenting with biodynamics on select vineyard sites. Lightweight bottles are used and all bottling is done on-site to reduce the carbon footprint in transportation. Further, all of d'Arenberg's wine packaging materials are recyclable.



GIANT STEPS Yarra Valley, Victoria (AU)

Established in 1998, Giant Steps explores the relationship between vineyard site, the Yarra Valley's cool climate, and different grape clones, to finely fingerprint the personality and character of each vineyard. The Sexton Vineyard, at the heart of the property, is a beautiful 75-acre, north facing hillside site located in the relatively cool foothills of the Warramate ranges, rising from 425 to nearly 700 feet above the valley floor.

SUSTAINABLE PRACTICES: Produced fastidiously in the vineyard and vinified with minimal intervention, each wine is a faithful expression of site, vintage and culture. Vineyard management is intensive, with tasks such as shoot thinning, crop thinning and harvesting all carefully done by hand. The vineyard is introducing biodynamic principles with the express purpose of further distinguishing the site, and improving grape and wine quality. A particular objective is to enhance the natural microflora for the facilitation of indigenous fermentations in the winery.

GREYWACKE

Kevin Judd

GREYWACKE Marlborough (NZ)

Named after New Zealand's prolific bedrock,

Greywacke (pronounced Gray-wacky) is the personal venture of Kevin Judd, one of Marlborough's pioneer winemakers of Cloudy Bay fame. Sourcing prime fruit from mature vineyards within the central Wairau and Southern Valleys, Kevin uses low-intervention winemaking to create wines hallmarked by their concentration, elegance and individuality. His signature vineyard photographs provide the wine portfolio's unmistakable identity – the synthesis of his dual passions.

SUSTAINABLE PRACTICES: All Greywacke wines are produced from vineyards that are accredited to the Sustainable Winegrowing New Zealand (SWNZ) program, and most of the vineyards are in conversion to become certified organic. Native trees and shrubs have been widely planted around the vineyards to encourage diversity in insects and birds, in particular native birds which have little impact on grapes. The carefully selected cover crops have a variety of rooting depths which ensures access to a wide range of nutrients for the cycling process and increases soil carbon levels while the flowering plants attract and feed beneficial insects. Mechanical under-vine weeding is carried out to control weeds, add to soil organic matter, and to minimize erosion. Greywacke also makes its own composts for mulching and sprays compost teas in the vineyards to maximize overall soil and vine health.



JOE DOBBES' WINES Willamette Valley, Oregon

Though a small-town boy raised in Willamette Valley, Joe Dobbes' wine calling originated far from his home country. Stints in Nahe and Burgundy provided Joe with a solid foundation in the Old World of winemaking, before returning to the U.S. and eventually beginning Joe Dobbes Wines in 2002. Today, he has succeeded in building one of the most well-established wine companies in Oregon. The Estate vineyards in Willamette Valley, along with a number of elite Oregon vineyards, produce single-vineyard wines and masterful cuvees under three labels - Dobbes Family Estate, Jovino and Wine By Joe.

SUSTAINABLE PRACTICES: Joe Dobbes' Larkins Estate Vineyard is LIVE (Low Input Viticulture and Enology) certified, and Dobbes Family Estate's custom winemaking facility was the first in the state of Oregon to earn this designation. LIVE is a third-party organization, approved by the Oregon Wine Board, that sets criteria and a certification process for wineries and vineyards. Once the criteria are met and sustained, OWB will allow wineries to add a seal of certification to their labels, OCSW (Oregon Certified Sustainable Wine). Using the OCSW seal of approval is assurance that wines are produced using a world-class winemaking process in a certified facility that is focusing on waste reduction, environmental safety and energy conservation.



LEEWIN ESTATE

LEEWIN ESTATE Margaret River, Western Australia (AU)

After an extensive search in 1972 for the most suitable premium viticultural area in Australia, Robert Mondavi singled out the future site of Leeuwin Estate. Thrust into the international spotlight when their 1980 Art Series was awarded *Decanter's* highest recommendation, the Estate has since performed with stellar consistency, the Horgan family defending their position as one of Australia's leading wineries.

SUSTAINABLE PRACTICES: Leeuwin Estate has undergone independent environmental auditing towards membership of ENTWINE Australia, a formal environmental certification of vineyard and winery practices according to recognized standards. The winery is also a signatory to the Australian Packaging Covenant, reducing environmental impacts of packaging through design, re-use and recycling. Estate vineyards are managed with minimal inputs, and soil fertility sampling ensures that valuable fertilizer inputs are tailored to each site and not lost to local water ways. Extensive use of site-made compost and mulching of cover crop increases soil organic carbon, biodiversity and water-holding capacity. As part of a whole farm management strategy, degraded creek lines have been replanted with local species to stabilize banks, maintain water quality and enhance local biodiversity and habitat.



MOUNT MARY Yarra Valley, Victoria (AU)

Classified by Australia's premier wine auction house Langtons/Christies as 'Exceptional', Mount Mary is a family-owned, single-vineyard estate located in the heart of the Yarra Valley. Established in 1971 by John and Marli Middleton, it was one of the first vineyards planted in the resurgence of the Yarra Valley as a premium wine-producing region. The inspiration behind the planting of vines in the Yarra Valley came from the Swiss settlers of the 1850's who were greatly influenced by similar climates in Bordeaux and Burgundy. Most of Australia's leading sommeliers regard this estate as a 'must have', with the wines being represented on many of Australia's finest wine-lists.

SUSTAINABLE PRACTICES: Mount Mary has long-term objectives of being self-sufficient in energy and water, as well as limiting impact on the environment through re-vegetation and wetlands restoration work. Renewable power, water collection and recycling, and redesigned facilities are at the center of these improvements. The winery collects a variety of native seeds for propagation and applies compost and other natural materials to promote soil health, while minimizing the use of herbicides and insecticides in the interests of bio-diversity. In the words of winemaker Dr. John Middleton, "This isn't magic and it's not rocket science either. It is just good old-fashioned agriculture that has been around for centuries."



PLANTAGENET WINES Great Southern, Western Australia (AU)

An historic producer, Plantagenet Wines was the first winery to be established in Western Australia's Great Southern wine region. Named after the local Shire of Plantagenet, the winery was founded in 1968 when English immigrant Tony Smith identified the potential of these wild and remote lands by planting vines on his Mount Barker property. These early wines impressed with their elegance and finesse, and Plantagenet has gone on to become a driving force in establishing this area as a distinctive, quality-focused Australian wine region.

ORGANIC PRACTICES: Plantagenet's environmental practices and focus on organic viticulture have been carefully and scientifically implemented to ensure long-term sustainability for future generations. Composts, cover crops and native grasses are used to improve the vineyards' water retention, soil structure,

biodiversity and fertility, and to prevent water run-off. Guinea fowl have been introduced into the vineyard for pest control. Plantagenet's restoration work is ongoing; the winery has replanted native vegetation and restored watershed areas to return the property to its original state, bringing welcomed biodiversity to the site. Plantagenet is 100% Green Energy powered from renewable sources, improving the environment now and conserving for the future.

POGGIOTONDO



POGGIOTONDO Tuscany (IT)

Established in 1968 by his father, Carlo Antonini, the family estate of owner and winemaker Alberto Antonini looks out across the rounded hills of PoggioTondo in Tuscany. Alberto makes wines in a modern style, while adhering to the true regional characteristics of the Chianti region in which the grapes are grown. Balance and harmony are the philosophy of all PoggioTondo wines. The 170 acres of vineyards, situated at 300 feet above sea level, are planted at 6,250 vines per hectare, in order to reduce the yield per vine and increase the overall quality of the grapes.

SUSTAINABLE PRACTICES: PoggioTondo respects the environment with a goal of making wines with a strong sense of place - wines that depict the individual terroir and site. The winery will be certified organic by 2014. Fermentation takes place with natural yeast and a gravity flow system is used. Delicate fermentation methods are the norm, combining open top fermenters with plunging. Concrete tanks, with a natural porosity, are favored to stainless steel fermenters. In all aspects of the winemaking process, simple, natural methods are used to reduce the distance between the vineyard and the wines, preserving original identity and a true sense of place.



CHILENSIS



VIA WINES Maule Valley (CL)

As part of the VIA Wines family, Chilcas, Chilensis and Oveja Negra produce estate wines that are an authentic reflection of Chile's most prestigious wine appellations, including the Maule, Casablanca and Colchagua Valleys. The winemaking teams farm 2,500 acres of estate fruit that they hand-craft into wines that reflect the typicity of each grape variety and each individual region's terroir across three tiers of wines - Reservas, Icons and Single Vineyards.

SUSTAINABLE PRACTICES: Wines of Chile's sustainability program, 'Sustainability Code,' is comprised of a set of initiatives and projects that aim to guide the Chilean wine industry toward sustainability, in the vineyards, winery and community. VIA Wines was among the first wineries to receive this certification in all three areas. The estate vineyards' sustainable practices center around protecting the flora and fauna as well as the efficient use of water and energy resources. In the winery, VIA Wines recycles, conserves water, has environmentally friendly waste treatment practices, and uses non-conventional renewable energy sources. Social responsibility, extended to the community at large and VIA's business partners, is one of VIA Wines core values which has been validated by the Sustainability Code certification.

VINEYARDS IN CONVERSION TO BECOMING
CERTIFIED ORGANIC